

LOUISIANA

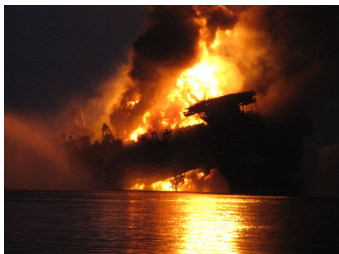
Department of
**HEALTH and
HOSPITALS**

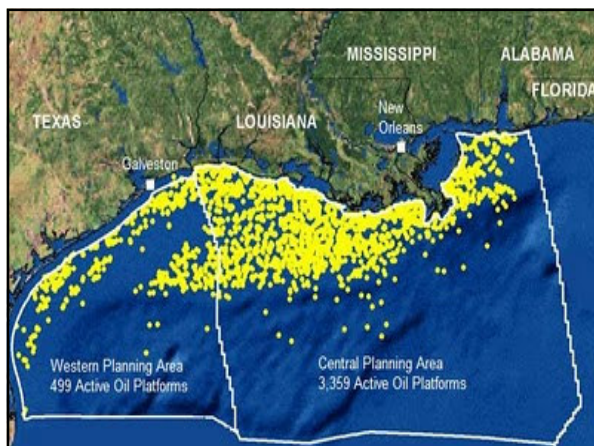
Office of Public Health

BP Deepwater Horizon Oil Spill

April 20, 2010

Molluscan Shellfish Program (MSP)
Response





TEXAS LOUISIANA MISSISSIPPI ALABAMA FLORIDA

Galveston New Orleans

Western Planning Area
499 Active Oil Platforms

Central Planning Area
3,359 Active Oil Platforms

1

Current Available LDHH Resources

•Molluscan Shellfish Staff

•Central Office Baton Rouge – 6 staff (Admin, GIS Coordinator, Office Coordinator, & Biostatistician)

- New Orleans -4 field staff
- Thibodaux-2 field staff
- Lafayette-2 field staff (shared with Seafood Program)

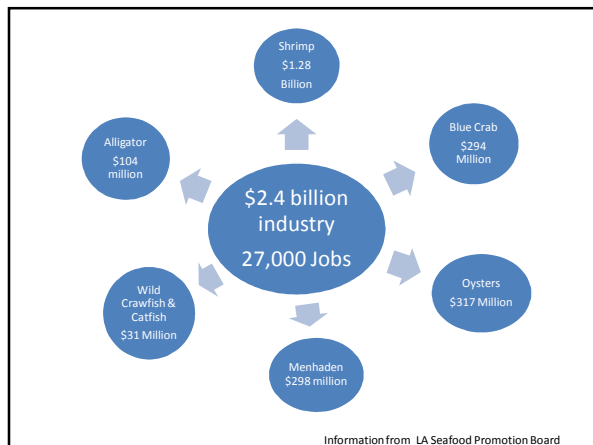
• Equipment

- 14 vessels

•Commercial Seafood Staff

•Central Office Baton Rouge/New Orleans—3 staff (Administrator, Program Manager (New Orleans, & Program Coordinator)

•Lafayette-2 field staff (Shared with Molluscan Program)



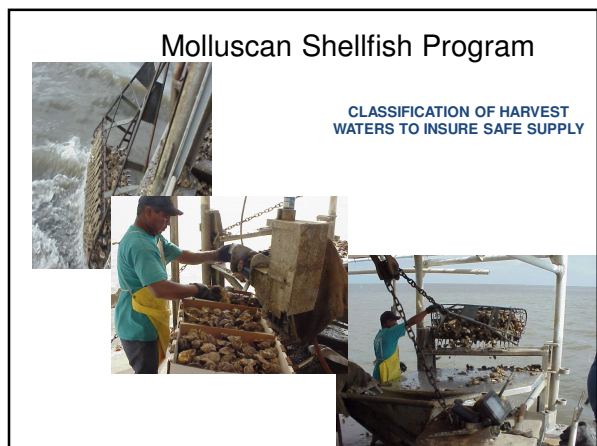
Commercial Seafood Program

• Plant Inspection

- Number of Inspections Quarterly - 400
- Laboratory Samples –Bacteria & Chemicals
 - Samples are collected due to improper employee practices, temperature abuse of product, and improper sanitation practices
- Dock Inspection
- Dockside Tagging Requirements
- Log Book Inspection-Time/ Temperature







Molluscan Shellfish Program

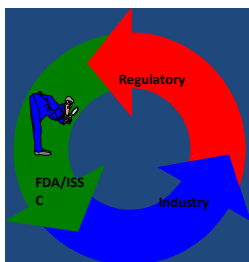
- Collects 800 oyster water samples per month, **over 8 million acres at 10,400 samples per year**. Samples are analyzed for Fecal Coliform and Escherichia coliform (E-coli) to ensure a healthy product enters interstate commerce.
- Conducts approximately 600 camp surveys per year.
- Conducts shoreline surveys and triennial reports for 7 different basins.
- MSP Personnel spend approximately **1,040 hours per year** on the collection of oyster water samples. These samples are taken to a Certified Laboratory in New Orleans or Lake Charles to be analyzed for Fecal Coliform and Escherichia coliform (E-coli) to ensure a healthy product enters interstate commerce.
- MSP collects bio-toxin samples and oyster meat samples throughout 7 different basins.

Politicians, Industry Leaders and Media

- Louisiana Oyster Task Force (and affiliate task forces)
- Louisiana Shrimp Task Force
- Louisiana Seafood and Promotion Board
- Louisiana Restaurant Association
- Local and state political leaders
- Local, state, national and international media

Cooperative Program

- **State Regulatory**
 - La. DHH
 - Molluscan Shellfish Program
 - Commercial Seafood Program
 - La. DWF
 - Enforcement Division
- **ISSC / FDA**
 - Program Guidance
 - Compliance
- **Commercial Shellfish Industry**
 - LOTF

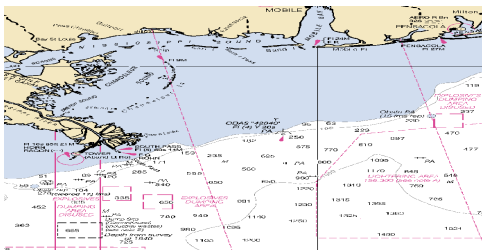


Timeline

- April 20 – Rig explosion
- April 20 – 29 – Evolving and misinformation surrounding event
- April 29 – LDHH Secretary and State Health Officer instruct MSP to seek out a laboratory to test for “oil” in seafood and water
- April 29 – MSP determines local lab in Metairie has capability to test for polycyclic aromatic hydrocarbons (PAHs) and total hydrocarbons
- April 30 – Sample collections began
- May 11 – USFDA provides 1st draft of re-opening protocol
- ✓ LDHH responds with clarification requests and questions
- June 1 – USFDA responds with 2nd draft
- June 29 – USFDA provides 3rd draft

Trajectory Maps 1st “generation”

Initially FDA and DHH used the Trajectory Maps for opening and closing information.

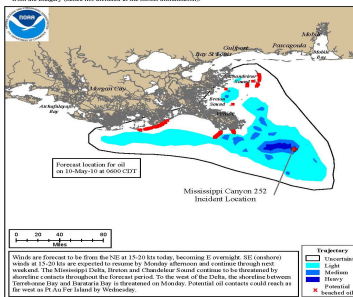


2nd generation

Trajectory Forecast Mississippi Canyon 252

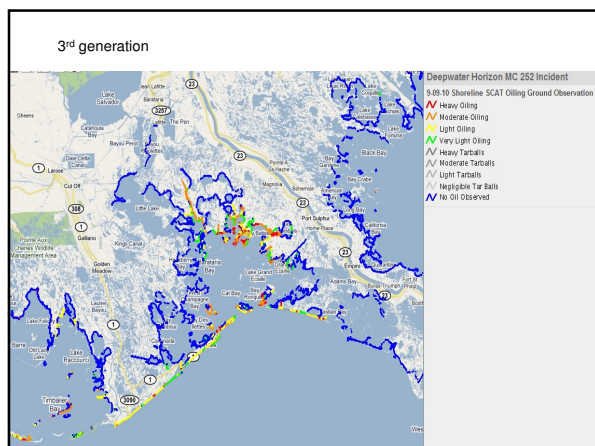
NOAA/NOS/OR&R
Estimate for: 0600 CDT, Monday, 5/10/10
Date Prepared: 1300 CDT, Sunday, 5/09/10

This forecast is based on the NWS spot forecast from Sunday, May 09, AM. Currents were obtained from the NOAA Gulf of Mexico, 1/30 West Florida Shelf, Texas-ASTMVLE and PANVLEL coastal and DRR measurements. The model was initialized from satellite imagery and analysis provided by NOAA/NMFS/DIO. The evening of May 8 and Sunday morning overflight observations. The leading edge rose current details that are not readily observable from the imagery (these are not included in the model initialization).



Winds are forecast to be from the NE at 15-20 kts today, becoming E overnight. SE (onshore) winds at 15-20 kts are expected to return by Monday afternoon and continue through next week. The Mississippi Canyon, Texas and Louisiana coast currents to be moderated by easterlies continue throughout the forecast period. To the west of the Delta, the divergence between Transverse Day and Transverse Day is observed on Monday. Potential oil currents could reach as far west as the Atchafalaya River by Wednesday.

Next Forecast: May 10th AM



Factors to Consider for Re-opening

- 1. If closure was precautionary only:
 - area may be re-opened without testing, however the agency may want to document relevant factors below for their record.
- 2. Nature of observed oil that resulted in closure
 - Tar balls , Oil sheen, Very light oil, Light oil, Moderate oil, Heavy oil
- 3. Spatial extent of observed oil
- 4. Sub-surface oil and its spatial extent, if known

Factors to Consider for Re-opening

- 5. Elapsed time since closure
- 6. Elapsed time since last observance of oil
- 7. Potential for future impact based on
 - Presence of oil in adjacent or nearby areas
 - Prevailing currents
 - Prevailing winds
- 8. Likelihood that fisheries will be impacted by oil movement within 7 - 10 days
- 9. Nature of oil impact based on other available sources of information and monitoring

Sensory



- After the initial fishery closure, the best approach for determining the safety and acceptability of seafood from oiled areas is one that involves sensory testing followed by chemical analysis.

Sensory Training



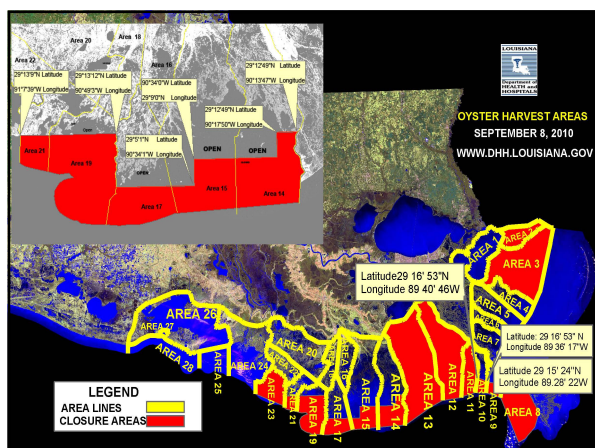
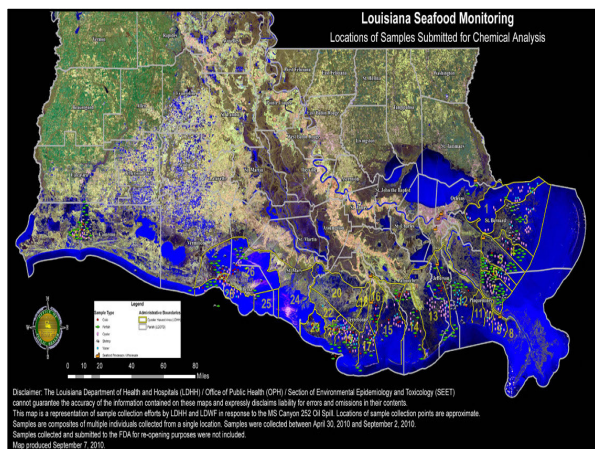
- ▶ 10 LDHH Registered Sanitarians attended Seafood Sensory Training at the International Food Protection Training Institute.
- ▶ This federal sensory training program provided the skills to detect taint in seafood by smell.
- ▶ DHH sanitarians are using this skill in response to the BP oil spill to determine whether seafood has been impacted by oil.
- ▶ These skills are critical in helping Louisiana determine whether to open or close molluscan shellfish harvest areas.

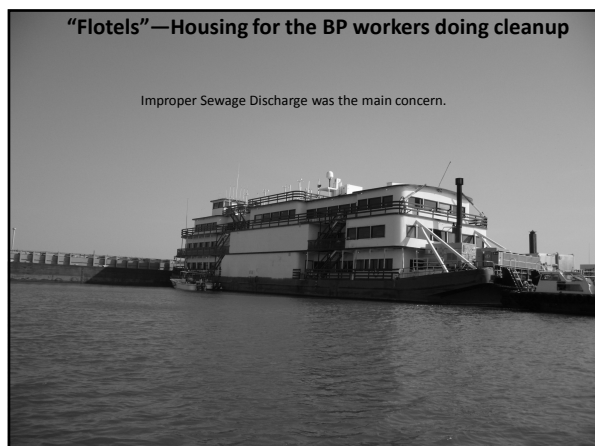
Data Collected

- 705 seafood samples collected between April 30, 2010 and October 27, 2010, trace levels of polycyclic aromatic hydrocarbons (PAHs) were detected in 233 samples.
- No (0) sample results showed levels of concern, meaning that any chemicals detected were below levels that could potentially threaten the public's health.
- DHH personnel collect water samples from oyster harvesting areas at the time oysters are collected. Between April 30, 2010 and July 23, 2010, 57 water samples were collected and analyzed for total petroleum hydrocarbons (TPH). TPHs were not detected in any of the samples.

Data Collected

- Dozens of additional seafood samples have been collected by DHH and DWF personnel and submitted to the National Oceanic and Atmospheric Administration (NOAA) and the Food and Drug Administration (FDA) to undergo sensory and chemical analysis.





Dispersant

- State agencies are working closely with the federal government to better understand any impact dispersants may have on seafood. For more information on dispersants, please visit <http://www.fda.gov/downloads/Food/FoodSafety/Product-SpecificInformation/Seafood/UCM221659.pdf>.



Public Perception

- LDHH is continuing to collect oysters weekly for chemical analysis.
- The samples for monitoring are submitted to Central Analytical Lab in Metairie.
 - This lab has been contracted due to the significant number of samples submitted.
- LDHH updates the seafood surveillance report on http://www.dhh.louisiana.gov/offices/publications/pubs-206/SeafoodUpdate_8_23.pdf



Louisiana Oysters are Safe to Eat

➤ DHH continues to monitor the water, and will, prior to entry of oil into an oyster area, close the area in an abundance of caution to ensure no product is harvested that may have been exposed to oil product.

➤ Oysters commercially harvested from an open oyster harvesting area, and available for consumption, have not been exposed to oil product, and thus, are safe. Oysters exposed to the spill will not be permitted to be harvested, and thus are not available for consumer purchase.



Louisiana Oysters are Safe to Eat

➤ Seafood that is on the market is safe to eat.

➤ DHH has sampled water and oyster meat from several beds not impacted by the oil spill in order to determine baseline data on the water quality in those beds.

➤ This data will be used as beds are considered for reopening at a later date, upon removal of any oil from the surface, to ensure no oysters are harvested that don't meet the highest standards that existed before the spill.

➤ Oyster and seafood products are being monitored by DHH and the Department of Wildlife and Fisheries, working together to ensure the quality of our seafood safety. DHH encourages consumers to continue enjoying seafood.

Freshwater Diversion

- Oyster deaths are blamed on the opening of release valves on the Mississippi River in an attempt to use fresh water to flush oil out to sea.

Additional Information

- FDA has an ongoing timeline of Reopening of Closed Waters Information by State due to the BP oil spill which can be found at:

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/ucm221959.htm#louisiana>

